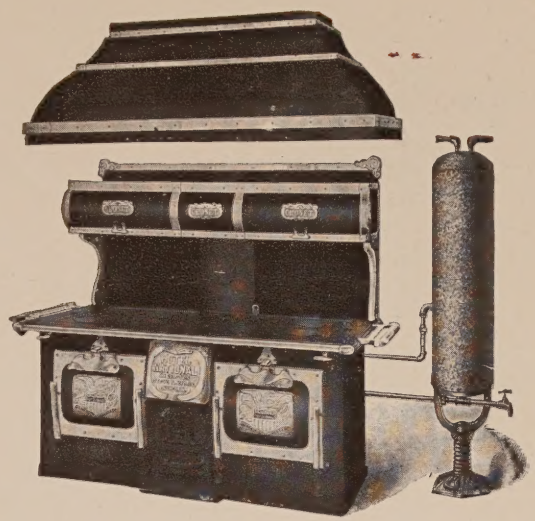

NATIONAL HOTEL AND CAFE RANGES

CATALOGUE No. 50A

EXCELSIOR STOVE & MFG. COMPANY
MANUFACTURERS
NATIONAL STOVES, RANGES, FURNACES AND STOKERS
QUINCY, ILLINOIS, U. S. A.

National Cafe Gas Ranges

In the National Cafe Gas Range Line, we present exceptional values in new models of this ever popular line, ranges of extra size with extra construction features.

Custom Built—These Ranges are custom built to your individual order, set up complete and tested on a gas line before shipment, each range being tested with the type of gas it is to burn. Thus perfect and economical operation is assured.

Construction—Produced by skilled craftsmen from only the finest quality materials. Bodies, reinforced by strong angle and band iron, are made of heavy polished blued steel.

Ovens—Larger than found on most ranges of this type are 24x20x14 inches, lined with super-metal to eliminate rusting. Oven bottoms are of heavy cast iron. Extra heavy channel iron oven runners in three positions. Heavy welded rod oven rack will support over 150 pounds. Oven fronts are reinforced with concealed iron frames, built behind front of range. Oven door with porcelain enameled panel, supplied with nickel finished sliding braces, is strongly braced. Properly vented into rear flue box.

Oven Burner—Single loop type burner of quick heating capacity lights through oven bottom. Instantaneous lighting with bottled gases is provided for by the use of a special type lighter. Adjustments are quickly made through removable plate in front of range.

Cooking Top—Cooking top grates are 29 inches deep and 11¼ inches wide with burners centered 11¼ inches giving an extra large cooking surface. Star type burners of 7 inch diameter are used under extra strong raised finger type open top grates. Super-metal drip pan. Concealed one inch manifold. Rutz top burner lighters on open top burners. Perfectly vented into rear flue box. Height to cooking top, 35 inches.

Top Griddles and Broilers—Top griddle plates are highly polished cast iron with raised edges. These plates, 22½ inches wide and 29 inches deep heated by four string type burners, are provided with grease slot and guide in rear so grease may fall into super-metal pan below burners. When broiler is furnished beneath griddle plate, six string burners are used. This gives powerful, quick broiling. Broiling rack has angle iron frame with heavy welded rods. Perfectly vented into rear flue box.

Insulation—Ovens are insulated with rock wool and dead air space, permitting them not only to retain heat but to heat with extreme rapidity.

Heat Regulator—Special Robertshaw oven heat regulators may be furnished on these ranges as an extra. Their use saves gas.

Bottled Gases—These ranges may be supplied for any kind of bottled gas at no extra cost. Lighters for top burners are not furnished for bottled gas. Every range is tested with bottled gas before shipment.

AT
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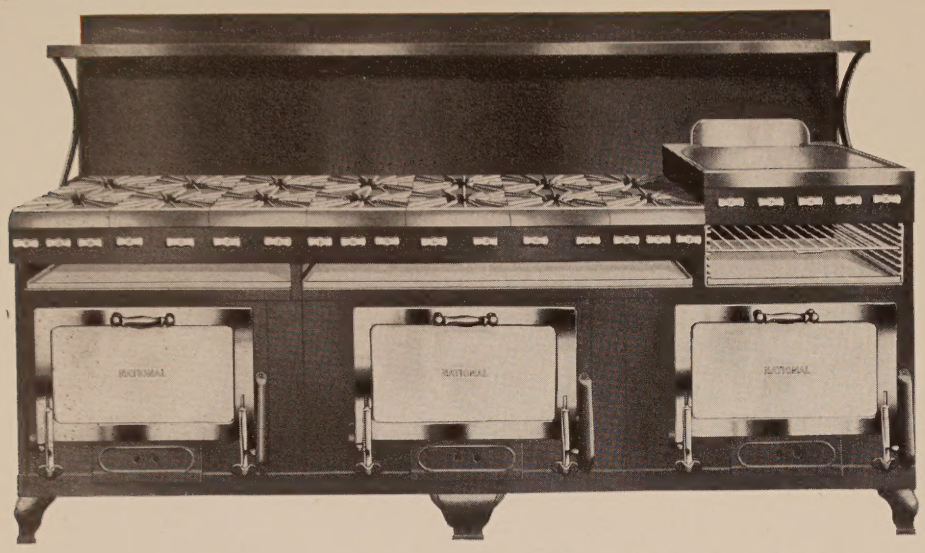


National Three Oven Cafe Range

For Manufactured, Natural or Bottled Gas

Three oven range with raised broiler and griddle. Full construction detail on opposite page. Top equipped with fourteen 7 inch star burners under seven open grate sections. Each grate section 29 inches deep, 11¼ inches wide. Rutz lighters are regular equipment except when furnished for bottled gas. Griddle plate measuring 22½x29 inches has six string burners and is raised 5 inches above open cooking top to provide a broiler. Heavy broiler rack. Ovens have cast iron bottoms, loop type burners. super metal linings, heavy rack and rock wool insulation.

Specifications and Prices

No.	Oven Size	Top Overall	Top Grates	Height to Top	Extreme Height	Weight	Price
C29000BG	24x20x14	102x29	29x11¼	35	57	1150 lbs.	$.....
C29000G—14 Top Burners, 22½" flush Griddle, no boiler						1100 lbs.	.....
C2900034G—12 Top Burners, 34" flush Griddle, no boiler						1125 lbs.	.....
C29000—18 Top Burners						1050 lbs.	.....
With special Robertshaw Oven Heat Control, per oven, add							.....

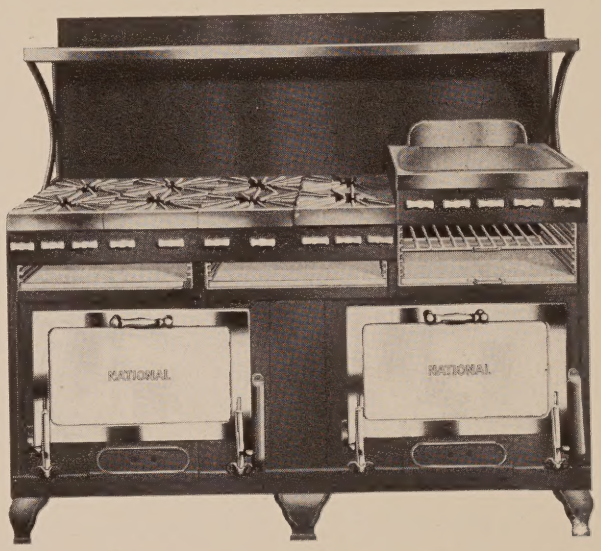
National Two Oven Cafe Range

For Manufactured, Natural or Bottled Gas

Similar in all respects to range shown above except it has two instead of three ovens. Top is equipped with eight 7 inch star burners under four grate sections. Griddle plate is raised 5 inches above open cooking top to provide a broiler. Heavy broiler rack. Ovens insulated with Rock wool, have extra heavy rack, cast iron oven bottom, loop type burners and super-metal linings. Rutz lighters regular equipment except when furnished for bottled gas.

Specifications and Prices

No.	Oven Size	Top Overall	Top Grates	Height to Top	Extreme Height	Weight	Price
C2600BG	24x20x14	68x29	29x11¼	35	57	900 lbs.	$.....
11¼" Polished Hot-top, per section, add							.....
With special Robertshaw Oven Heat Control, per oven, add							.....



National Two Oven Cafe Range

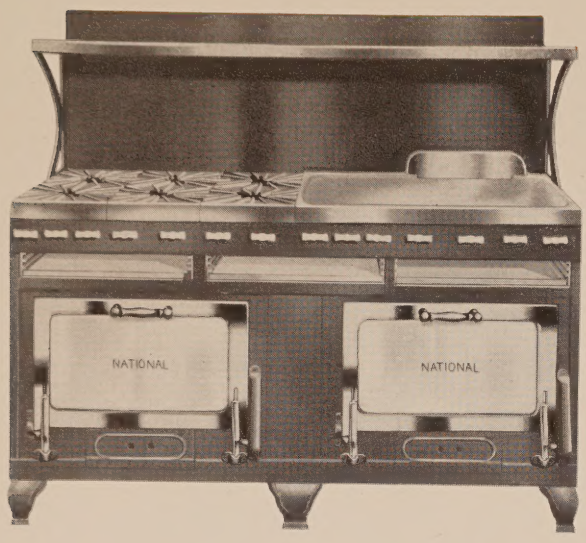
For Manufactured, Natural or Bottled Gas

Construction is same as two ranges above. Top equipped with twelve 7 inch star burners under six open grate sections, each 29 inches deep and 11¼ inches wide. Rutz lighters regular equipment except when furnished for bottled gas. The two ovens, insulated with rock wool, have loop type burners, cast iron bottom, super metal linings and extra heavy rack.

Specifications and Prices

No.	Oven Size	Top Overall	Top Grates	Height to Top	Extreme Height	Weight	Price
C2600	24x20x14	68x29	29x11¼	35	57	875 lbs.	.....
C2600G—(With polished griddle section in place of four open top burners)						890 lbs.	.....
With special Robertshaw Oven Heat Control, per oven, add							.....
11¼" Polished Hot-top, per section, add							.....

SPECIFY TYPE OF GAS TO BE USED AND ITS B. T. U. CONTENT WHEN ORDERING



National Two Oven Cafe Range

For Manufactured, Natural or Bottled Gas

Two oven range with flush griddle. Full construction detail on page 2. Top equipped with six 7 inch star burners under three open grate sections. Each grate section 29 inches deep, 11¼ inches wide. Rutz lighters, except when furnished for bottled gas. String burners beneath griddle plate. Griddle plate 34 x 29 inches. Ovens have cast iron bottoms, loop type burners, extra heavy rack, rock wool insulation.

Specifications and Prices

No.	Oven Size	Top Overall	Top Grates	Height to Top	Extreme Height	Weight	Price
C260034G	24x20x14	68x29	29x11¼	35	57	875 lbs.	$.....

With special Robertshaw Oven Heat Control, per oven, add ....

National Single Oven Cafe Range

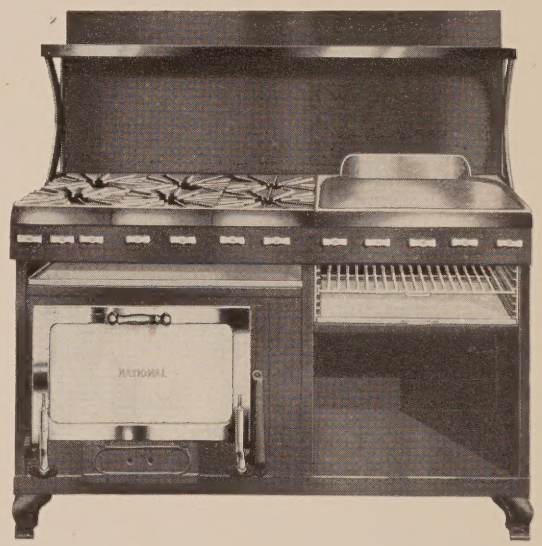
For Natural, Manufactured or Bottled Gas

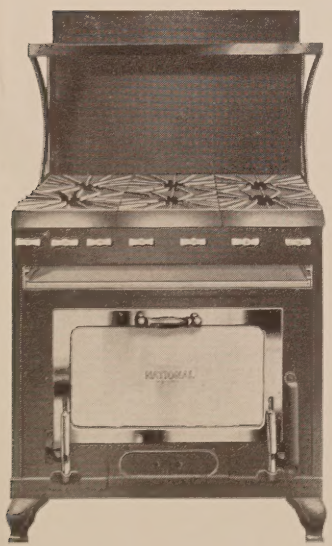
Single Oven Range with side broiler and griddle. General construction shown on page 2. Three open grate sections on top equipped with six 7 inch star burners and griddle plate with six string burners. Each grate section is 29 inches deep, 11¼ inches wide. Griddle section is 22½x29 inches with large broiler compartment beneath and storage compartment below broiler. Top burners equipped with Rutz lighters except when furnished for bottled gas. Oven has loop type burners, cast iron bottom, super metal linings, extra heavy rack and rock wool insulation.

Specifications and Prices

No.	Open Size	Top Overall	Height to Top	Extreme Height	Weight	Price
C250BG	24x20x14	57x29	35	57	625 lbs.	$.....

With special Robertshaw Oven Heat Control, add ....
11¼. Polished Hot-top, per section, add ....





National Single Oven Cafe Range

For Natural, Manufactured or Bottled Gas

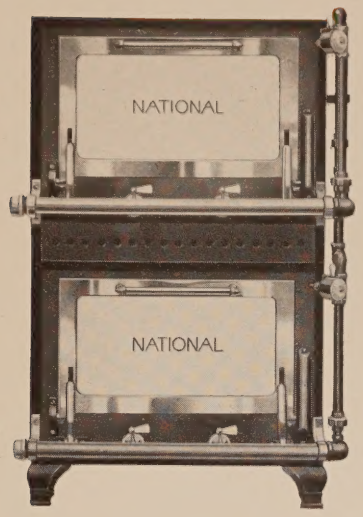
General Construction same as above except that broiler and storage compartment are omitted. Top is equipped with six 7 inch star burners under three open grate sections. Rutz lighters except when furnished for bottled gas. Grate sections are 29 inches deep, 11¼ inches wide. Oven has cast iron bottom, super metal linings, extra heavy rack, rock wool insulation and is scientifically constructed with loop type burner.

Specifications and Prices

No.	Oven Size	Top Overall	Height to Top	Extreme Height	Weight	Price
C230	24x20x14	35x29	35	57	430 lbs.	$.....

With special Robertshaw Oven Heat Control, add ....
34" Griddle, add ....
22½" Griddle, add ....
11¼" Polished Hot-top, per section, add ....

SPECIFY TYPE OF GAS TO BE USED AND ITS B. T. U. CONTENT WHEN ORDERING



National Double Baking and Roasting Oven

For Natural, Manufactured or Bottled Gas

Two regular National Cafe Ovens, one above the other, each of which may be used independently or both at same time. Each is perfectly ventilated, independently of the other and fully insulated. Illustration shows ovens equipped with Robertshaw Oven Heat Controls, but units may be purchased without this equipment. Extensively used in institutions, domestic science schools, etc. Priced without oven heat controls.

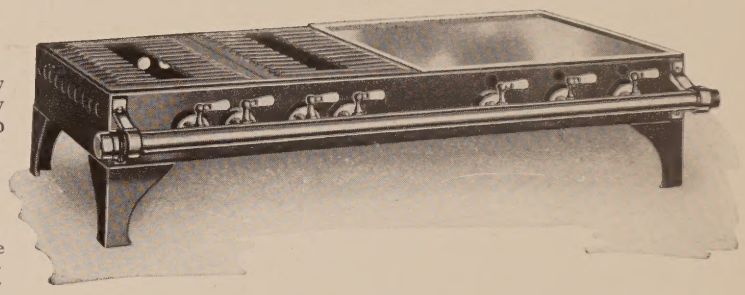
Specifications and Prices

No.	Oven Size	Overall	Weight	Price
00-8	24x20x14	56x32x28	500 lbs.	.....
With special Robertshaw Oven Heat Controls, per oven, add				.....

National Gas Combinations

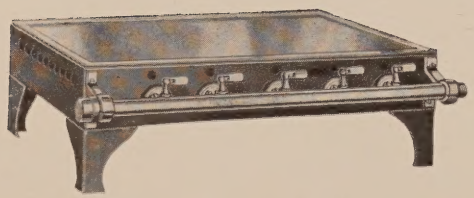
For Natural, Manufactured or Bottled Gas

An exceptional value in low priced combinations. Frame of heavy weight blued steel, with cast iron feet, manifold supports. Heavy polished griddle top and open finger grates. Made with four open top burners and two widths of griddle plates. Height 8 inches.



Specifications and Prices

No.	Griddle Size	Length	Open Burners	Weight	Price
382	18x20	41	4	120 lbs.	$.....
482	18x30	51	4	145 lbs.	.....



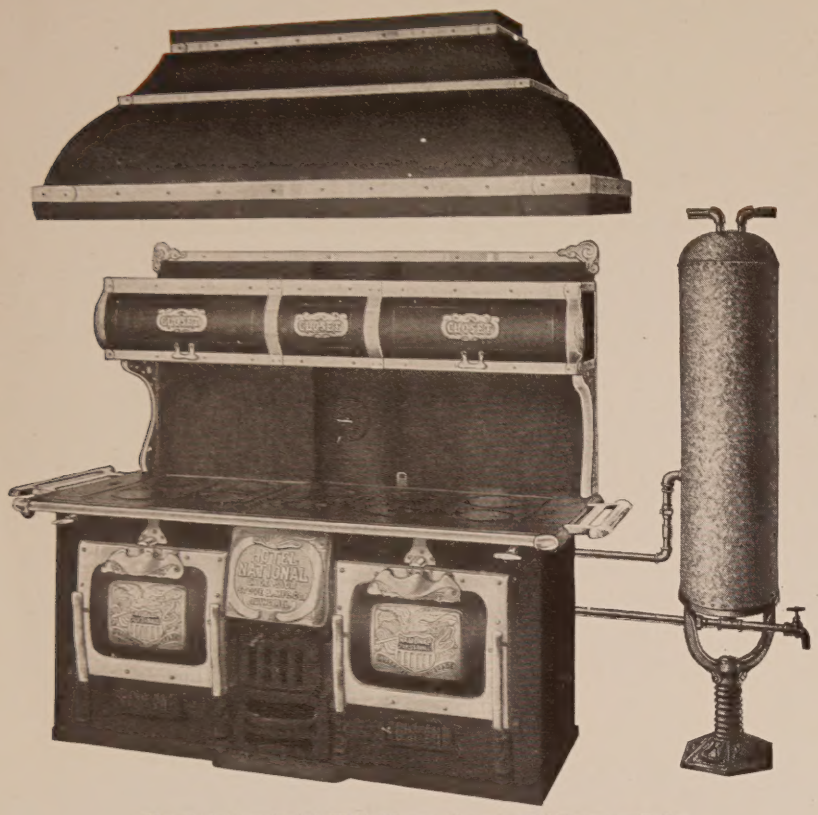
National Gas Griddle

Made of heavy weight blued steel frame with cast iron feet manifold supports. Highly polished top. Has cast iron tubular burners. Made in one width only.

Specifications and Price

No.	Griddle Size	Length	Weight	Price
42	18x24	25	95 lbs.	$.....

SPECIFY TYPE OF GAS TO BE USED AND ITS B. T. U. CONTENT WHEN ORDERING



Hotel National with High Closet, Canopy and Pressure Boiler

Hotel National

Double Oven Armco Ingot Iron Range

This range has two ovens and single fire. It is provided with a direct-draft damper and slide damper over flues of each oven. These dampers may be operated at will, closing off one oven at any time. This leaves one oven in operation and the other serving as a warming closet. Both ovens may be operated at same time. Fire box is provided with duplex grate for coal (reversing the grate adapts it for wood). It has extra heavy, substantial cast iron linings and large pouch feed door.

Water heater consists of a U-shaped section of fire box, which is the only form of construction that equalizes heat in both ovens, and will heat more water than any other. This range is built in a first-class manner. Body is heavy Armco Ingot Iron plate, with extra Armco Ingot iron plate and asbestos lining, making three distinct walls. Ovens are ribbed and braced on bottom with angle irons. Top oven plate is covered with cast iron fret-work. It has a double main bottom. Body is black japanned, oven doors are double lined, with dead air space (like a refrigerator door), preventing escape of heat, making a corresponding saving in fuel.

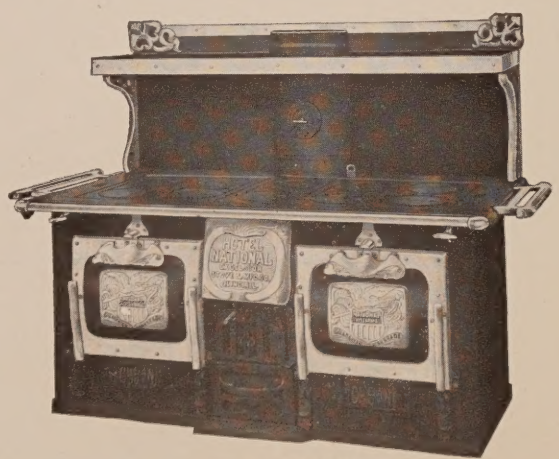
We have spared no expense to make this range first-class in every respect, so as to withstand hard usage. While this construction will not permit us to compete with cheap ranges offered to the trade, our prices are as low as consistent with high class construction.

These ranges can be furnished with ten 8-inch or ten 9-inch cooking holes in key plate tops with loose short centers. Can also be furnished with French plate top, consisting of three solid plate sections without covers, excepting center section, provided with one 13-inch hole and reducing ring to 9-inch. Can also be equipped with solid key plates over ovens. No. 20FT Hotel National may be furnished when specified with grease groove on key plate. Specify if wanted.

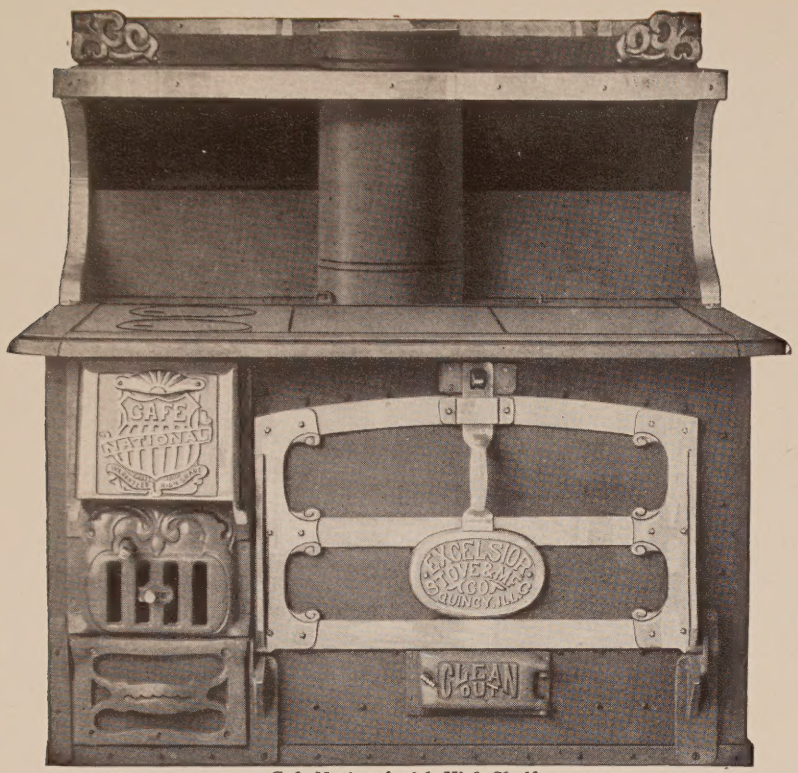
Triple-Plated Nickel Trimmings: Oven doors, oven door panels and handles, oven door stops, fire door, front towel bar, end towel rails, shaker and all edges, brackets and jambs on high shelf and closet.

Specifications and Prices

No.	Holes	Ovens Each	Top Surface	Weight	Price Less High Closet or Shelf
820	Ten 8-inch	20x24x16	34x67	960 lbs.	.....
920	Ten 9-inch	20x24x16	34x67	970 lbs.	.....
20FT	French Top	20x24x16	34x67	960 lbs.	.....
High Shelf and First Joint Pipe, extra				85 lbs.	.....
High Closet and First Joint Pipe, extra				120 lbs.	.....
Cast U Water Heater fitted in range, extra					.....
Cast U Water Heater separate from range, extra				65 lbs.	.....
30 Gallon Galvanized Pressure Boiler, extra				85 lbs.	.....
Stand for above, extra					.....
Pipe Connections U to Boiler, extra				45 lbs.	.....
Nickel Trimmed Canopy over range, extra				160 lbs.	.....
Polished Top, extra					.....
Legs 4-inches high, extra					.....



With High Shelf



Cafe National with High Shelf

Cafe National

Black Armco Ingot Iron Range

For Hard Coal, Soft Coal or Wood

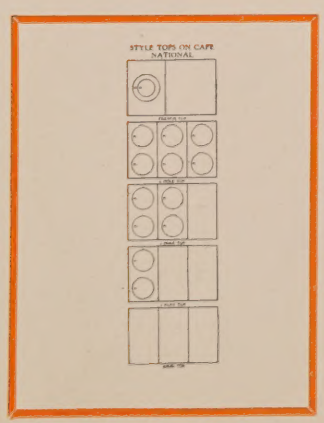
Especially adapted for hotel, restaurant and camp purposes. Constructed in all its features extra heavy and substantial. Top of oven is concave and covered with asbestos, also reinforced with cast iron fretwork, which will hold ashes in all the meshes, and serve as a further protection to oven. Fireback and front lining are sectional and interchangeable. Grate is the National duplex for coal, reversed it forms a perfect wood grate, and may be removed through front of range without disturbing water connections. On account of drop pouch door being used for fueling, we assemble range with but one end lining. Combination pipe damper and check draft located in range top consists of a slide plate that automatically closes pipe opening partially, and admits a supply of air through fretwork openings, to carry off the gases and check the fire. A plunger damper, for direct draft, enables a quick fire at all times. Oven bottom is made with two-rib joints, and bar-iron braces to prevent warping. Body is thoroughly lined with asbestos and Armco iron plate lining, making a three wall system. It is also provided with a false bottom and ventilated space between main and false bottom, which thoroughly prevents heating floor under the range. Drop pouch door is 7½x9¼ inches and permits use of large size coal or wood. It will accommodate wood 26 inches long. Oven door horizontal bars are wrought iron and non-breakable.

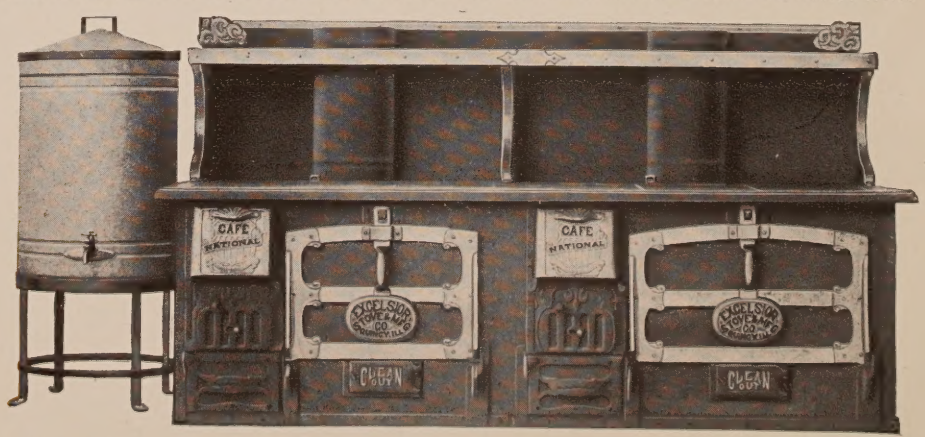
Arranged for cast water front, using one-inch pipe. Body finish is black. Trimmings, ground polish. These ranges can be set (tandem) two or more coupled in a continuous line. For this purpose, we provide a coupler top. Regular high shelves used on single oven ranges may be used when two or more are set tandem. These ranges may also be set in the center of kitchen (Center Range), setting as many as desired back to back.

We do not furnish couplings for lead pipe connections from water front to tank. Galvanized iron pipe must be used for this purpose. We furnish these ranges with key plate top consisting of two 9-inch holes, four 9-inch holes, six 9-inch holes, or entire top solid in three sections, also French Top consisting of one 13-inch hole with 9-inch cover and solid rear key plate. When ordering be sure to specify top desired. Unless otherwise specified, we ship all ranges two 9-inch holes in front section, and balance of top with two solid plates. When so specified, we can furnish key plates equipped with grease groove and drain.

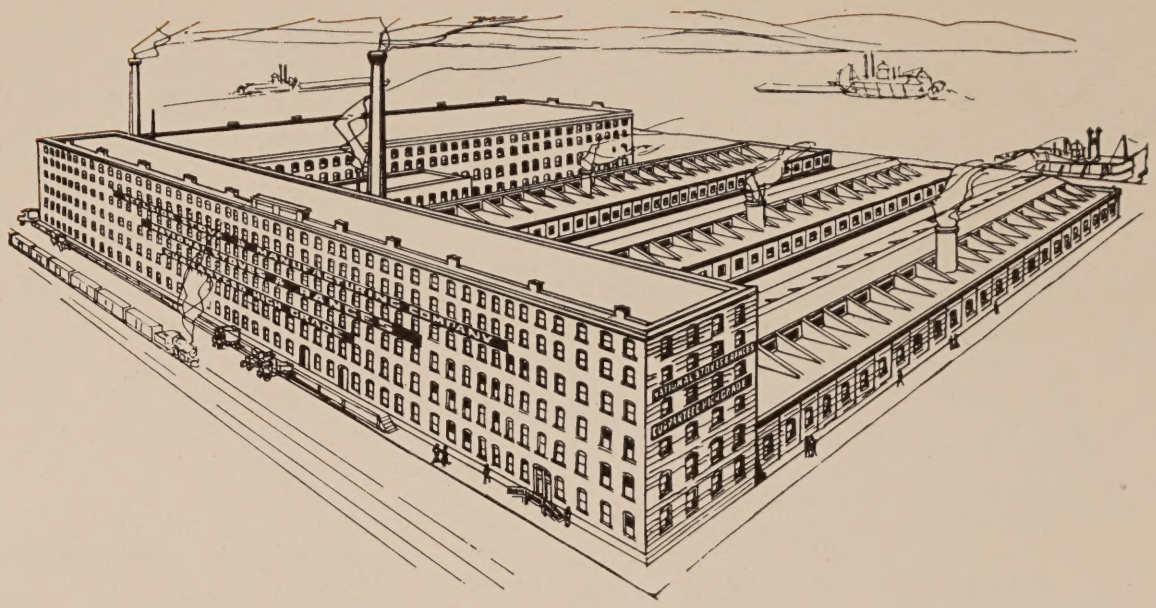
Specifications and Prices

No.	Size Ovens	Size Pouch Door	Top Surface	Weight	Price with High Shelf
924	24x24x16½	7½x9¼	34x47	760 lbs.	$.....
930	30x24x16½	7½x9¼	34x53	845 lbs.	.....
Wood Grate to make shallow fire box, extra				20 lbs.	.....
Cast Water Front fitted in range, extra					.....
Cast Water Front separate from range, extra				45 lbs.	.....
50 Gallon Tank with stand and faucet, extra				130 lbs.	.....
75 Gallon Tank with stand and faucet, extra				150 lbs.	.....
Pipe Connections range to above tank, extra				15 lbs.	.....
30 Gallon Galvanized Pressure Boiler, extra				70 lbs.	.....
Stand for above, extra				6 lbs.	.....
Canopy for No. 924, extra				60 lbs.	.....
Canopy for No. 930, extra				65 lbs.	.....
If wanted without first joint of pipe and high shelf, deduct				60 lbs.	.....
Polished top, extra					.....
Breeching to connect smoke pipe of double range to single flue, extra					.....
Legs 4-inches high, extra					.....





Showing No. 924 and 930 Cafe National set tandem with 75 gallon tank attached



The Home Where

National Stoves, Ranges and Furnaces

Are Made

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EXCELSIOR STOVE & MANUFACTURING CO.

QUINCY, ILLINOIS, U. S. A.

DEALERS

Revised Net Prices

Effective Jan. 1, 1947

Applying to

CATALOGUE No. 50-A

Prices subject to change without notice and subject to increase by reason of any Federal Excise or State Sales or Manufacturer's Tax applicable to items against which said tax or taxes may apply.

At present, Federal Excise Tax on Gas Cooking Appliances is 10%, which must be added to prices shown

F. O. B. QUINCY, ILLINOIS

TERMS: Approved Credit 30 days 1 per cent off if paid in 10 days, or cash with order less 1 per cent cash discount.

EXCELSIOR STOVE & MFG. CO.

Makers of

National Stoves, Ranges, Furnaces and Stokers

QUINCY, : ILLINOIS

NATIONAL THREE OVEN CAFE RANGE

Page No.		Price
3	C29000BG	$334.00
	C29000G	324.00
	C2900034G	330.00
	C29000	318.00
	With Special Robertshaw Oven Heat Control, per oven, add	18.00

NATIONAL TWO OVEN CAFE RANGE

C2600BG	$228.00
With Special Robertshaw Oven Heat Control, per oven, add	18.00
11¼" Polished Hot Top, per section, add	2.80

NATIONAL TWO OVEN CAFE RANGE

C2600	$212.00
C2600G	218.00
With Special Robertshaw Oven Heat Control, per oven, add	18.00
11¼" Polished Hot Top, per section, add	2.80

NATIONAL TWO OVEN CAFE RANGE

C260034G	$224.00
With Special Robertshaw Oven Heat Control, per oven, add	18.00

NATIONAL SINGLE OVEN CAFE RANGE

C250BG	$148.00
With Special Robertshaw Oven Heat Control, add	18.00
11¼" Polished Hot Top, per section, add	2.80

NATIONAL SINGLE OVEN CAFE RANGE

C230	$106.00
With Special Robertshaw Oven Heat Control, add	18.00
34" Griddle, add	12.00
22½" Griddle, add	6.00
11¼" Polished Hot Top, per section, add	2.80

NATIONAL DOUBLE BAKING AND ROASTING OVEN

5	00-8	$130.00
	With Special Robertshaw Oven Heat Controls, per oven, add	18.00

NATIONAL GAS COMBINATIONS AND GRIDDLES

Combination

382	$ 30.00
482	37.65

Griddle

42	21.60

HOTEL NATIONAL

Page	No.	Price
6	820	$208.75
	920	210.00
	20FT	208.75
	High Shelf and First Joint Pipe, extra	16.00
	High Closet and First Joint Pipe, extra	30.50
	Cast U Water Heater fitted in range, extra	12.50
	Cast U Water Heater separate from range, extra	13.50
	30 Gallon Galvanized Pressure Boiler, extra	10.40
	Stand for above, extra	1.50
	Nickel Trimmed Canopy over range, extra	30.50
	Polished Top, extra	9.75
	Legs 4-inches high, extra	2.00

CAFE NATIONAL

924 With High Shelf	$138.00
930 With High Shelf	153.25
Wood Grate to make shallow fire box, extra	3.75
Cast Water Front fitted in range, extra	8.75
Cast Water Front separate from range, extra	13.00
50 Gallon Tank with stand and faucet, extra	22.50
75 Gallon Tank with stand and faucet, extra	26.00
Pipe Connections range to above tank, extra	Disc.
30 Gallon Galvanized Pressure Boiler, extra	10.40
Stand for above, extra	1.50
Canopy for No. 924, extra	24.50
Canopy for No. 930, extra	26.50
If wanted without first joint of pipe and high shelf, deduct	15.25
Polished Top, extra	9.00
Breeching to connect smoke pipe of double range, to single flue, extra	20.00
Legs 4-inches high, extra	2.00